

ZANUSSI

Model

ZOB 9900 X

INSTALLATION AND OPERATING INSTRUCTIONS

-GB-

DEAR CUSTOMER

Your oven will give you years of satisfactory service and pleasure when properly cared for and used. Producing an efficient oven that conserves energy requires a considerable investment of time, effort and money. Your oven is engineered to surpass all performance and safety requirements. However, safety is also YOUR responsibility through proper use and care. With this in mind it is important that you read this booklet. Acquaint yourself with the features and follow the use and care suggestion carefully for complete satisfaction.

Be sure you know the correct model and serial number of your oven. The data plate is inside the oven door.

RECORD HERE FOR EASY REFERENCE

Model Colour

Serial Number Installation Date

Dealer's Name and Address

IMPORTANT

This appliance must be used exclusively for cooking food and for no other purpose. Any other use of the appliance (such as heating a room) is incorrect and therefore dangerous. The manufacturer can not be considered responsible for possible damages arising from a wrong installation or incorrect.

- Installation and maintenance have to be done by qualified staff only.
 - The appliance should only be used for the cooking of food and not for any other use.
 - The safety of this appliance is assured only when it is correctly connected to a good system of prewired grounding, like from the norms.
 - When in use the appliance becomes very hot. Do not touch the heated elements inside the oven.
 - Do not touch the appliance with humid or wet hands or feet.
 - Do not use the appliance barefoot.
 - Do not pull the feeding cable in order to detach the plug from socket.
 - Do not leave the apparatus exposed to atmospheric agents (rain, sun and so on).
 - Do not allow the appliance to be used by children.
 - Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.
 - Care should be taken to avoid touching heating elements inside the oven.
- Keep from sitting and put heavy objects on the oven door when it is open.

WARNING - Accessible parts will become hot when in use.
To avoid burns and scalds children should be kept away.

WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. Young children and infirm persons should not be left unsupervised in the vicinity.

WARNING

A steam cleaner is not to be used cleaning this appliances.

The manufacturer can not be considered responsible for possible damages arising from a wrong installation or incorrect use of the appliance.

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IMPORTANT:

The rating data plate is attached to the front of the oven.

Technical features:			
Dimensions: (appliance)	Height	cm	47,4
	Width	cm	89,4
	Depth	cm	54,5
Oven room:	Height	cm	31,5
	Width	cm	55,5
	Depth	cm	38
	Volume	dm ³	66
Power:	Fan oven (rear element)	W	2500
	Grill	W	2800
	Upper elements	W	1200
	Lower elements	W	1400
	Static oven (upper and lower elements)	W	2600
	Cooking fan motor	W	47
	Cooling fan motor	W	22
	Lamp (miniature Ediso screw high temeprature 300 °C)	W	2x) 15/25
Total absorbed power	W	2900	
Voltage (50 Hz single phase)	V	230	
Section cable alimentation	mm ²	3x1,5	

This product meets the requirements of E.E.C. rules:

- 2006/95 E.E.C. "regarding Low Tension"
- 89/336 E.E.C. "regarding electromagnetic disturbances"
- 89/109 E.E.C. "regarding materials in contact with food"

How to use your oven

- Several parts are protected with a special anti-scratch film. REMOVE IT BEFORE USE.
- Before cooking in the first time we recommend that the oven should be operated at 200° C for 30 minutes to remove any manufacturing greases and odours.
- This oven is for domestic use only.
- Do not place items or pan directly on to the oven bottom.
- Foil should only be used to cover food and not oven shelves or part of the oven. When used improperly will obstruct the air circulation causing problems in cooking and/or harmful accidents.
- This oven is always used with the DOOR CLOSED for all the cooking functions (Grill included)

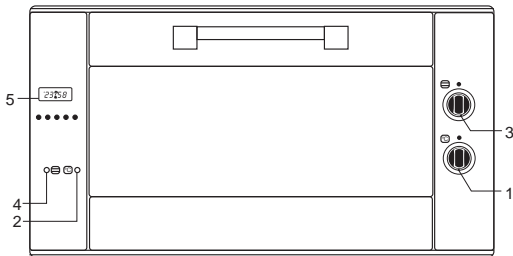
User's instructions

INSTALLATIONS

We recommend that installation, connection and preparation of the cabinet are carried out by a qualified technician accordingly with the instructions of this booklet and with the installation requirements or regulations in force in the user's Country.

Controls panel

1. Thermostat knob
2. Thermostat indicator lamp
3. Functions selector knob
4. Power on indicator lamp
5. Led programmer



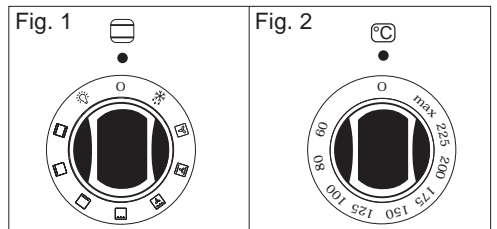
Electric oven

Function selector knob (fig. 1)

With this knob you can select different heating function accordingly to your cooking needs.


Please refer to the following symbols for the oven functions:

	Oven off.
	Oven lamp on.
	Upper (outer ring only) and lower heating elements and lamp on.
	Upper (outer ring only) heating element and lamp on.
	Lower heating element and lamp on.
	Grill, turnspit and lamp on
	Grill, cooking fan, turnspit and lamp on
	Upper (outer ring only) and lower heating elements, cooking fan and lamp on
	Rear heating element, fan and lamp on
	Fan and lamp on (defrost)



Traditional baking

Turn the functions knob to the symbol and then turn the thermostat knob (fig. 2) to the required temperature. Preheating of the oven is recommended until the thermostat indicator light switches off, to show the selected temperature has been reached in the center of the oven. This function is recommended for the foods needing highest cooking temperatures or in earthenware pots. When heating food from the bottom shelf turn the function knob to the symbol and to the symbol when you want to heat the food from the top shelf.


With this type of cooking use one tray only and centrally place the shelf for optimal cooking. For even heat distribution turn the function knob to the symbol  this is particularly favourable when using more than one tray.



Warning

Always set the grill grid in the highest possible rack (but not too close to the heating element: fatty foods give off smoke and may start a fire) place a pan in the lowest possible rack for collecting juice. If a grease fire should occur in a pan put out the flame by placing a lid on the pan: **NEVER THROW WATER ON A GREASE FIRE.**

Forced convection baking




Turn the function knob (fig. 1) to the symbol , then turn the thermostat knob (fig. 2) to required temperature. With this function more than one tray may be used at the same time because hot air is forced by the fan around the food and between the trays .

Also the temperature to be selected for cooking is 10-15% lower than the corresponding value for traditional baking and the action of the hot air will do more uniformly dried and crust your food. When using one tray only the lower runner is suggested to be used in order to be easily checked by the oven window without opening the door. Preheating time will be very short (15 minutes are sufficient also for very sensitive items such as soufflés or whisked sponges) and the more common foods may be cooked from a “cold start”.


Cooking time

This MULTIFUNCTION oven is engineered to offer you the best cooking way for the most common international foods. Cooking results are a matter of personal preference and may easily be adjusted to follow individual requirements by slight changes to the temperature or/and cooking time.

Using the grill

Turn the function knob (fig. 1) to the symbol  when you wish to grill without fan and to the symbol  for fan assisted grilling. **FOR GRILLING TURN THE THERMOSTAT KNOB (fig. 2) TO THE MAX.** When switching on the grill the turnspit motor will also start at the same time. The fan assisted grill functions, corresponding to the symbol  are suitable for wet or thick food because the action of the hot air will provide even distribution cooking, and the heat will enter into the food more gradually by reducing the radiation of the grill. When using this function turn they knob on 200° thermostat.


Defrost

Turn the function knob (fig. 1) to the symbol  and the thermostat knob (fig. 2) to the OFF position. Air at room temperature is forced by the fan around the food for fast defrosting. Remember to place the food on a tray, to collect the liquid from defrosting and to remove the packaging from defrosted foods before cooking.

Thermostat indicator lamp

This light is on when you turn the thermostat knob and switches off when the oven reaches the selected temperature and will cycle on and off during the cooking in line with the oven temperature.

Oven lamp

This light is always on with every selected function by the function knob (fig. 1). When needing the inside lighted up without any heating element switched on turn the selector knob to the symbol .

“LED” PROGRAMMER (Fig. 5)

Features

24 hours clock with automatic programme and minutes counter.

Functions

Cooking time, cooking end time, clock, minutes counter, times

to be set up to 23 hours 59 minutes. Manual selection.

Display (fig. 5)

4-figures, 7-segments display for cooking times and time of day.

Display for identification of timer conditions:

Automatic setting = A

Time and manual use = saucepan symbol

Minutes counter = bell symbol

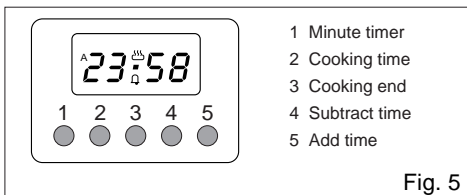


Fig. 5

Setting

NOTE: when the oven is first connected the display and "A" symbol flash and time of day start from "0.00 (colon fix).

Flashing state is maintained until TOD adjustment. Press together keys 2 and 3 (manual) function.

After pressing a function button the time required can be set with the +/- buttons.

If a function button is just briefly touched and released, the selected function is displayed for 5 seconds. Within this time setting may be commenced.

Five seconds after releasing the function button or after setting is completed, the display reverts to time of day.

When a programme has been set, it starts immediately.

Setting the time

Press the cooking time and the end time simultaneously, and set the time with +/- buttons. This deletes any previously set programme.

Manual use

By pressing simultaneously 2 and 3 buttons (the automatic symbol will be erased), the saucepan symbol lights up.

This deletes any previously set programme.

Semi-automatic use with cooking time setting

Press the cooking time button and set the desired time with +/-.

The saucepan and A symbol appear.

The relay switches on immediately.

Once this time has elapsed, an acoustic signal will sound. The oven switches off.

Press together keys 2 and 3 (manual) function.

Semi-manual use with end time setting

Press the end time button and set the desired time with +/-.

The saucepan and A symbol light up.

The relay switches on.

When the cooking end time corresponds to the time of day, the relay and the saucepan symbol switch off.

The sound signal rings and the A flashes.

To stop it, push the button 2.

Press together keys 2 and 3 (manual) function.

Fully automatic use

Press the cooking time button and select the length of the cooking time with +/-.

The A symbol appears.

Set the hours end time with +/-.

The saucepan symbol appears when the time of day corresponds to the cooking start time.

When the automatic programme is over, the A symbol flashes.

The sound signal rings, the saucepan symbol switches off.

To stop it, push the button 2.

Press together keys 2 and 3 (manual) function.

Minutes counter

Press the minutes counter button and set the cooking time with +/- button.

The bell symbol lights up when the minutes counter is operating. When the set time is up, the sound signal rings.

Sound signal

The sound signal (0.5 Hz) rings at the end of a programme or of the minutes counter function and it lasts for 7 minutes.

To stop it, push the button 1.

Start programme and check

The programme starts after the required time has been set.

The programme can be checked at any time by pressing the corresponding button.

Setting error

A setting error is made if the time of day on the clock falls within the cooking start and end times. When an error occurs, the sound signal rings and the A symbol flashes.

To correct the setting error, change the cooking time and cooking end time.

Cancelling a setting

To cancel a setting, press the manual function.

A set programme will automatically cancel on completion.

Buzzer frequency changing.

The buzzer signal frequency can be changed by pressing (MINUS -) in 3 circular steps, if no program setting mode is selected (i.e. the display shows time of day). The last tone selected is valid as program end alarm signal.

Cleaning and maintenance

Cleaning should be carried out when the appliance is **COOL AND SWITCHED OFF AT THE MAINS SUPPLY**. Always clean off spillage as quickly as possible to prevent burning on which will make removal more difficult. Wash with a clean cloth soaked in hot soapy water, rinse and dry with a soft cloth. Do not use abrasives, caustic pastes or sprays, coarse cleaning pads or powders. Do not use excessive water when cleaning your oven in order to avoid water passing through clefts into the back of controls panel or of the unit.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass they can scratch the glass surface, which may result in shattering of the glass.

Do not use steam cleaners to clean the oven. The oven accessories (shelve, grid, oven shelf carriers) and the oven door also, can be removed for easier washing, to be done with a mild detergent solution. The slots in the front of the appliance for the passage of the air must carefully kept unobstructed for an efficient cooling of the unit.

Oven door removal and refitting

Open fully the oven door and hook the ring A to the upper bar of the door hinge as shown in the fig. 6. Once hinge locked, grip both sides of the door, near the hinges, then lift and remove as in the fig. 7. After cleaning refit the oven door inversely proceeding in a similar way. Make sure the lower bars of the hinges correctly placed in the proper slots and the rings A released from the upper bars before closing the door.

Oven bulb replacement

Switch off your oven and isolate the power. When the oven is cool, reach the light glass cover and unscrew it as shown in fig. 8. Replace the bulb with a new one with the same specifications and screw the cover back until is hand tight. Bulb replacement is not covered by your Guarantee.

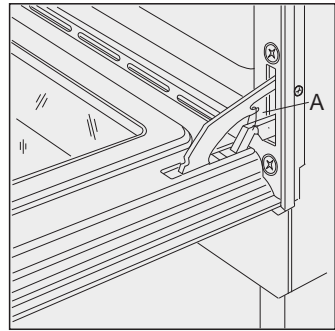


Fig. 6

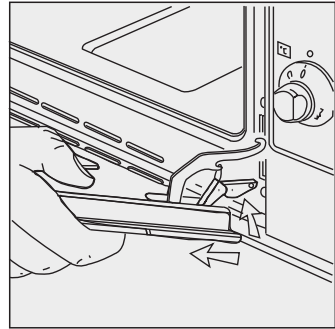


Fig. 7

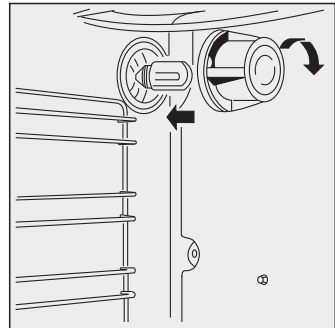


Fig. 8

Servicing information

Before calling your local Service Force be sure you know how to operate your oven: it may help you in explaining the malfunction to the serviceman and check that there is not a power cut (with the fuse still working). When you call for service or order parts do not forget to give:

- model of your oven
- serial number
- colour (when in enamelled version)
- part name or/and description of the problem
- your full name, address, home phone number, (or/and business phone number if appropriate).

Instructions to the installer

The appliance must be installed by a qualified technician accordingly with the instructions of this booklet and with the installation requirements and regulations in force in the user's Country.

The oven must be installed in a housing which has been built to withstand a temperature of 120 ° C in accordance with EEC REGS.

The manufacturer declines any responsibility for faults arising from incorrect installation or/and connection or/and inadequate ventilation.

Electrical connection

The installer will be responsible for complying with the safety regulations of the user's Country.

- The electric power and sockets are suitable to maximum power of the oven. (See data plate on the appliance).

- **WARNING: THIS APPLIANCE MUST BE EARTHED.**

The appliance's electrical safety can only be guaranteed when it has been correctly connected to a properly earthed power supply, as laid down in the regulations for electrical safety. Important: the manufacturer cannot be held responsible for any damage to persons or objects due to the lack of an earth connection.

- Never use reducers, adaptors or branches for connections.

CONNECTING OF FEEDING CABLE

- Connect the supply cable to the terminal strip of the oven, keeping the earth wire 3 cm. longer than the active conductors (live/neutral) .

- Connect cable's wires as follows:

- L = (live) brown or red wire
- N = (neutral) blue wire
- = (earth) yellow - green wire.

N.B. Feeding's cable temperature should never reach 100°C.

Connection to normal socket

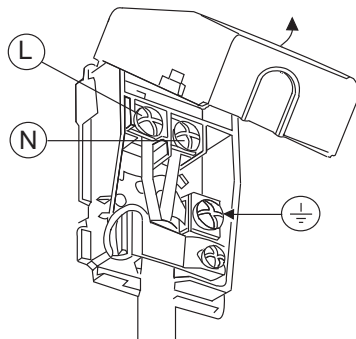
Connect feeding cable a normal plug suitable to the load stated on data plate.

When the cooker has been built-in household check that the plug is accesible.

Direct connection to electric supply

If an appliance is not equipped with supply cable and plug, the power supply must be fitted with a disconnect switch in which the distance between contacts permits total disconnection in accordance with overvoltage category III, as required by installation regulations.

The yellow/green earth wire should not be controlled by the switch..





Important

The housing should not be free standing, but secured to the wall or/and adjacent fittings and housing, do not lift it by the door handle. Do not force the oven into the housing using the open door as a lever and never exercise excessive pressure on the open door. The oven should be secured to the housing by n° 4 fitting screws in holes of the frame as shown in fig. 10.

Preparation of the cabinet

No specific openings are necessary for ventilation in the cabinet because this appliance is equipped with a cooling fan drawing air across the slots in the top and bottom of the unit.

It is enough to respect the dimensions of the housing as in the fig. 11 and 12.

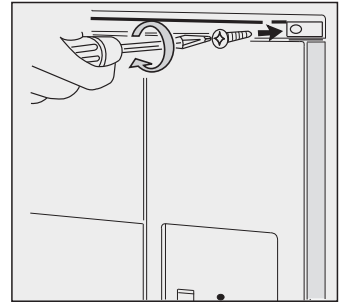
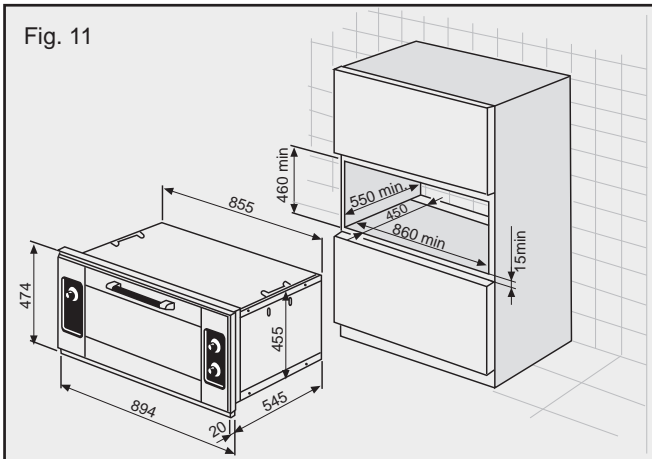
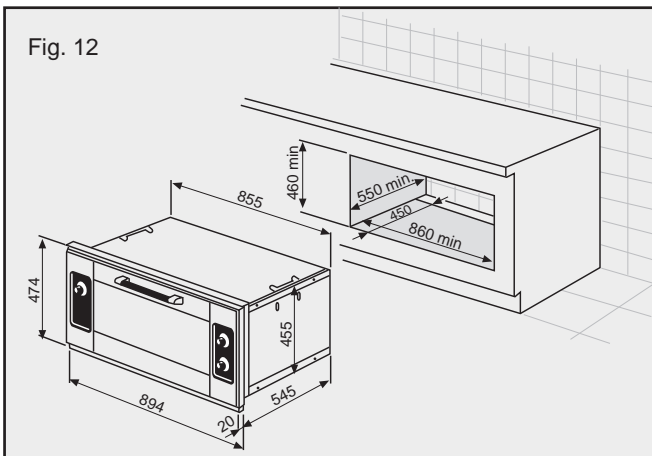


Fig. 10

Building-in




Building under



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

